

19-13-B78. Slaughterhouses regulated.**Sanitation of Slaughterhouses****19-13-B78. Slaughterhouses regulated.**

Every slaughterhouse or place where the business of slaughtering beef, poultry or swine, or preparing the same for market, is carried on, and the implements, utensils and appliances used therein, shall at all times be kept in a clean and sanitary condition.

- (a) Hogs prohibited. No hogs shall be kept in connection with or within five hundred feet of such slaughterhouse.
- (b) Disposal of offal and refuse. All offal, refuse and waste material shall be disposed of in a sanitary manner within twenty-four hours after slaughtering.
- (c) Water supply. An adequate water supply, both hot and cold, shall be provided and arranged so as to permit a thorough washing of walls, floors and equipment of the slaughterhouse.
- (d) Disposal of fat and bones. All bones and fat shall be placed in covered containers and removed from the slaughtering room within twenty-four hours.
- (e) Hides and pelts. Hides or pelts shall not be stored on the floor of any room used for slaughtering, storing or preparing meats or meat food products.

19-13-B79. Construction and sanitary requirements.

- (a) Construction rooms and floors.
 - (1) The floors shall be of brick, concrete or other hard impervious material and properly sloped to outlets covered with removable grating, the bars of which shall not be more than one-half inch apart;
 - (2) the walls shall be covered or made to a height of seven feet with concrete at least three inches thick or other approved impervious material;
 - (3) all rooms shall be properly ventilated and well lighted;
 - (4) properly ventilated and refrigerated cooling and storage rooms shall be provided and kept in a clean and sanitary condition. They shall be screened so as to prevent the entrance of flies and insects.
- (b) Sterilization of apparatus. All apparatus, containers and implements used shall be thoroughly cleansed daily after using, with boiling water, live steam or other efficient sterilizing agent subject to the approval of the director of health.
- (c) Meat to be kept off floor. Meat shall be placed on racks, hooks, tables or in suitable containers and shall never be placed on the floor.
- (d) Sterilization of offal and flesh. All offal or flesh fed to swine shall be sterilized by cooking before feeding.
(See Reg. 22-320f-1 et seq.)
- (e) Sanitation of yards. The yards, fences, pens, chutes and alleys on the premises, whether they are used or not, shall be maintained in a sanitary condition.
- (f) Disposal of wastes. Proper facilities shall be provided for the collection and disposal of all liquid wastes, including blood, floor washings and other materials.
- (g) Toilets to be provided. Toilets shall be provided for the use of the employees, the type and location to be approved by the director of health.